



FULHAM NEW YEAR'S EVE

£65.00

PROSECCO ON ARRIVAL

STARTERS

PORCINI MUSHROOM SOUP WITH PECORINO CHEESE, LEMON THYME CROUTONS

HOME CURED SALMON SERVED ON CARASAU BREAD WITH PICKLED RED CABBAGE,
SPICY APPLE AND GOAT'S CHEESE CURD

BEEF FILLET TARTARE WITH TRUFFLE CREAM, ROCKET COULIS
AND SOURDOUGH BREAD

PAN-FRIED KING PRAWNS WITH CHILLI, GARLIC AND BRANDY SERVED WITH
CELERIAC PURÉE AND CRISPY PANCETTA

MAIN COURSES

REGINETTE WITH TRUFFLE, PORCINI MUSHROOM AND SMOKED AUBERGINE VELOUTÉ

CRAB AND CHAMPAGNE RISOTTO SERVED ON THE SHELL

BEEF FILLET, GRILLED AND SERVED WITH SWEET POTATO PURÉE,
SHIITAKE MUSHROOMS AND TRUFFLE GRAVY

GRILLED SCALLOPS AND OCTOPUS, TOMATO BÉCHAMEL, ROSTI AND TEMPURA BROCCOLI

SLOW COOKED DUCK BREAST WITH SAUTÉED PAK CHOI,
DEEP-FRIED COURGETTE FLOWERS, RASPBERRIES AND PORT SAUCE

DESSERT

CHEESE SELECTION WITH HONEY, FRESH PEAR AND SULTANA BREAD

PASSION FRUIT AND CHOCOLATE CHEESECAKE

SHORTCRUST APPLE PIE WITH CINNAMON ICE CREAM AND VANILLA CUSTARD
CLEMENTINE AND GINGER PANNACOTTA

LOCALE

222 MUNSTER ROAD, FULHAM, LONDON, SW6 6AY || 020 7381 6137

PLEASE CALL TO DISCUSS YOUR PARTICULAR DIETARY REQUIREMENTS. GLUTEN-FREE OPTIONS AVAILABLE. A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR FINAL BILL. AS NUTS ARE USED IN THE PREPARATION OF SOME OF DISHES WE ARE UNABLE TO GUARANTEE OUR MENU IS NUT FREE.

A photograph of two champagne flutes filled with a golden, bubbly beverage. Each flute is garnished with a fresh sprig of thyme. The glasses are set on a white surface decorated with gold tinsel and gold Christmas ornaments. The background is a plain, light-colored wall.

LOCALE NEW YEAR'S EVE
MENU